

# the TERRACE

## SUNDAY BRUNCH

### Fresh and Pressed Beverages

#### Organic Cold Pressed Juices 10.

**beta blend** - carrot, orange, apple, pineapple, lemon & hint of turmeric

**cleanse blend** - pineapple, lemon, ginger, agave & hint of cayenne

**revitalize** - honeydew, coconut water & mint

**detoxifier** - pear, apple, cucumber, celery, spinach, cranberry & pomegranate

Orange or Grapefruit Juice 8.

Coffee 6. Hot Tea 7.

Espresso 7. Double 10. Americano 9.

Latte, Cappuccino or Hot Chocolate 9.

Sous Chef –Ruben Garcia

### Cereal and Fruit

#### Steel Cut Oatmeal 10.(V)

milk, brown sugar, raisins

#### Acai Banana Bowl 15.

blackberries, blueberries, banana, granola

#### Apricot Granola Parfait 14.

Vanilla greek yogurt, apricot nectar, granola

#### Cereal Bowl 8.

cheerios, frosted flakes, fruit loops, raisin bran, or rice krispies

#### Seasonal Fruit Plate 18.(V)

assorted melons, berries, grapes, bananas, seasonal fruit, vanilla yogurt, banana bread

#### Berries and Cream 14.(V)

whipped honey ricotta

### Griddle

#### Buttermilk Pancakes 16.(V)

whipped honey ricotta, fresh berries, powdered sugar

#### Belgian Waffle 16.(V)

whipped honey ricotta, fresh berries, powdered sugar

#### Banana Foster French Toast 18. (V)

cinnamon swirl brioche, sliced bananas, foster sauce, candied nuts

add chocolate chips, banana or berries \$3

### Salads

#### Market Lettuces 14.(VG, GF)

seasonal market vegetables and fruits, white peach raspberry vinaigrette

#### Caesar Salad 15.

romaine, baby heirloom tomatoes, parmesan, garlic brioche croutons

#### Turkey Cobb 20.(GF)

bacon balsamic vinaigrette, corn, blue cheese, avocado, egg, tomato

#### Baby Arugula Kale 15.(V,GF,nuts)

red wine vinaigrette, blood orange, kumquat confit, toasted hazelnuts, feta, easter egg radish

#### add to greens

chicken breast 8. grilled salmon 10.

grilled shrimp 10. skirt steak 12.

### Brunch Favorites

#### Langham Breakfast 27.

two eggs, bacon, banger sausage, tomato, sautéed mushrooms, watercress, toast or english muffin, choice of juice, coffee or tea

#### Terrace Eggs Benedict 22.

sautéed kale, heirloom tomato, canadian bacon, herb hollandaise, english muffin, poached eggs

#### Triple Double Omelet 20.

3 eggs, 3 choice of fillings: swiss, cheddar, ham, bacon, sausage, smoked salmon, spinach, bell pepper, tomato, onions, mushrooms, hash browns

#### Smoked Salmon and Bagel 20.

heirloom tomato, shaved red onions, capers, cucumbers, market lettuces

#### Sides 7.

pork links, banger sausage, chicken apple sausage, applewood bacon, turkey bacon

### DIM SUM BREAKFAST BRUNCH

10:00 am - 2:00 pm

Eggs and Omelets to Order,

Breakfast Meats,

Fresh Fruit, Cereal, Yogurt Parfaits

Smoked Fish and Cheeses,

Dim Sum, Congee,

Selection of Pastries and Desserts

Fresh Juices, Bottomless Mimosas

Coffee or Tea

\$58 Adults

\$18 Children 12 and Under



Chuan Lifestyle Cuisine

Recognizing the multitude of dietary requirements our guests may have, our Chuan Lifestyle cuisine are dishes that may be prepared with a greater emphasis on health and nutrition, or designed for those guests whose diet is vegetarian-based or prepared specifically for those who may have dietary restrictions such as gluten or lactose. Your server will be able to communicate further on those dishes that are identified as Chuan Lifestyle Cuisine

D- Dairy Free G- Gluten Free V - Vegetarian VG - Vegan